

Hobnob Biscuits



Ingredients list

- 70 g self-raising flour
- 60g oats
- 70 g caster sugar
- 70 g butter
- 1 tablespoon (tbsp) golden syrup

Equipment list

- Washing up liquid
- Tea towel
- Dish cloth
- Glass bowl
- Baking tray
- Saucepan
- Plastic mixing spoon
- Oven (pre-heated to 180C/350F or gas mark 6)

Method

1. Mix the flour, oats and sugar together in a mixing bowl



2. Melt the butter and syrup together in a pan over a low heat in a saucepan – don't let it boil



3. Remove from the heat, then stir into the flour, oats and sugar.



Method

4. Make sure the mixture is mixed well and no flour/oats are dry at the bottom.
4. Roll into balls about the size of a walnut. Flatten slightly with your hand.
5. Place onto baking tray and flatten slightly. Bake for 10 - 12 minutes. They should be golden brown. They will also remain soft whilst they are hot.

